

CANNING GRAPES

Quantity: An average of 14 pounds is needed per canner load of 7 quart; An average of 9 pounds is needed per canner load of 9 pints. A lug weighs 26 pounds and yields 12 to 14 quarts of whole grapes—an average of 2 pounds per quart.



QUALITY: Choose unripe, tight-skinned, preferably green seedless grapes harvested 2 weeks before they reach optimum eating quality.

PROCEDURES: Stem, wash, and drain grapes. Prepare very light, or light syrup (see Table 2).

Hot pack—blanch grapes in boiling water for 30 seconds. Drain, and proceed as for raw pack.

Raw pack—fill hot jars with grapes and hot syrup, leaving 1-inch headspace.

Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process (according to Table 1).

Source: Complete Guide to Home Canning
http://nchfp.uga.edu/publication/publications_usda.html

Table 1: Recommended Process Time for Grapes, Whole in a Boiling-Water Canner

Process Time at Altitudes of					
Style of Pack	Jar Size	0-1,000 ft.	1,001-3,000 ft.	3,001-6,000 ft.	Above 6,000 ft.
Hot	Pints or	10 min	15 min	15 min	20 min
	Pints	15 min	20 min	20 min	25 min
Raw	Quartz	20 min	25 min	30 min	35 min

Table 2: Preparing and Using Syrups

Measures of Water and Sugar					
For 9 Pints or 4 Quartz			For 7 Quartz		
Syrup Type	Approx. %	Cups Water	Cups Sugar	Cups Water	Cups Sugar
Very Light	10	6½	¾	10½	1½
Light	20	5¾	1½	9	2¼
Medium	30	5¼	2¼	8¼	3¾



GRAPES

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GRAPE JUICE

Quantity: An average of 24½ pounds is needed per canner load of 7 quarts; an average of 16 pounds per canner load of 9 pints. A lug weighs 26 pounds and yields 7 to 9 quarts of juice—an average of 3½ pounds per quart.

QUALITY: Select sweet, well-colored, firm, mature fruit of ideal quality for eating fresh. or cooking

PROCEDURE: Wash and stem grapes. Place grapes in a saucepan and add boiling water to cover grapes. Heat and simmer slowly until skin is soft. Strain through a damp jelly bag or double layers of cheesecloth. Refrigerate juice for 24 to 48 hours. Without mixing, carefully pour off clear liquid and save; discard sediment. If desired, strain through a paper coffee filter for a clearer juice. Add juice to a saucepan and sweeten to taste. Heat and stir until sugar is dissolved. Continue heating with occasional stirring until juice begins to boil. Fill into hot or presterilized jars immediately, leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process (according to Table 3).



Table 3: Recommended Process Time for Grape Juice in a Boiling-Water Canner

		Process Time at Altitudes of		
Style of Pack	Jar Size	0-1,000 ft.	1,001-6,000 ft.	Above 6,000 ft.
Hot	Pints or Quartz	5 min	10 min	15 min
	Half-Gallons	10min	15 min	20 min

Table 4: Recommended Process Time for Grape—Plum Jelly in a Boiling-Water Canner

		Process Time at Altitudes of		
Style of Pack	Jar Size	0-1,000 ft.	1,001-6,000 ft.	Above 6,000 ft.
Hot	Pints or Quartz	5 min	10 min	15 min



GRAPE-PLUM JELLY

Yield: About 10 half-pints

INGREDIENTS:

3½ pounds ripe plums
 3 pounds ripe Concord grapes
 1 cup water
 ½ tsp butter or margarine to reduce foaming (optional)
 8½ cups sugar
 1 box (1¼ ounce) powdered pectin

PROCEDURE: Wash and pit plums; do not peel. Thoroughly crush the plums and grapes, one layer at a time, in a saucepan with water. Bring to a boil, cover, and simmer 10 minutes. Strain juice through a jelly bag or double layer of cheesecloth. Measure sugar and set aside. Combine 6½ cups of juice with butter and pectin in a large saucepan. Bring to a hard boil over high heat, stirring constantly. Add the sugar and return to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill sterile jars, leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process (according to Table 4).

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